



christmas menu 2018

lunch 2 course \$35 / 3 course \$45 **dinner** 2 course \$45 / 3 course \$55

bvo (wine only) \$5 per person*

entrees

smoked salmon salad, avocado, watercress, grapefruit, dill, citrus dressing
(gluten-free, dairy free, nut free)

pan-fried carrot, gai lan, tofu & chive dumplings, spicy peanut dipping sauce
(vegan)

pork belly, pomme puree, fennel salad, crackling, pomegranate jus
(gluten-free, nut-free)

mains

herb roasted chicken salad, roasted squash, sprouted broccoli, rocket, pine nuts,
cranberry vinaigrette *(dairy-free, gluten-free)*

chermoula marinated **market fish**, herbed labneh, fregola, currants, julienned carrots,
herbs, nigella seeds, preserved lemon dressing *(dairy-free, nut-free)*

eggplant involtini with cashew nut mozzarella, basil, wilted greens, toasted almonds,
arrabiatta sauce
(vegan, gluten-free)

rib-eye steak, onion rings, potato gratin, asparagus, béarnaise, jus
(nut-free)

desserts

dark chocolate tart, toasted hazelnuts, date caramel sauce, coconut ice cream *(vegan)*

butterscotch & brandy fondue, christmas pudding dippers

lemon & white chocolate parfait with coconut crumble, white chocolate mousse,
lemon curd, cream, summer berries, smashed meringue
(gluten-free)



*bvo not available for private functions